

Listing of the Claims:

This listing of claims will replace all prior versions, and listings of claims in the application:

1. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated;
a conveyor which moves the food item through the heating chamber ~~using indexed~~
~~movement; and~~
a motor which is used to drive the conveyor; ~~and~~
~~an electronic control unit including a plurality of operating programs for heating a~~
~~corresponding plurality of food items~~
wherein the conveyor repeatedly moves and stops the food item as the food item passes
through the heating chamber.
2. (Original) The conveyor oven according to claim 1 wherein the conveyor comprises a conveyor belt.
3. (Currently Amended) The conveyor oven according to claim 1 wherein the conveyor ~~moves the food item to a stationary position in the heating chamber to heat the food item and~~
~~moves the food item to another~~ a position away from the heating chamber once the food item has
been heated.
4. (Currently Amended) The conveyor oven according to claim 1 ~~wherein the indexed~~
~~movement of the conveyor is provided by activating and deactivating the motor~~ comprising a
receiving tray which receives the food item from the conveyor.
5. (Currently Amended) The conveyor oven according to ~~claim 4~~ claim 1 wherein ~~the~~
~~indexed movement of the conveyor is provided by repeatedly activating and deactivating the~~
~~motor~~ the time that the conveyor is stopped is selectively adjustable by a user.
6. (Currently Amended) The conveyor oven according to claim 1 ~~wherein the indexed~~
~~movement is provided by repeatedly starting and stopping the movement of the conveyor as it~~

~~moves the food item through the heating chamber~~ comprising an electronic control unit including a plurality of operating programs for heating a corresponding plurality of food items.

7. (Currently Amended) The conveyor oven according to ~~claim 6~~ claim 1 wherein at least one ~~of the time of:~~ (1) the times the conveyor is ~~in motion~~ moving or (2) the time the conveyor is stopped is selectively adjustable by a user.

8. (Original) The conveyor oven according to claim 1 wherein the movement of the conveyor is controlled based on input received from a user.

9. (Original) The conveyor oven according to claim 1 comprising a heating element positioned in the heating chamber, the heat output of the heating element being controlled based on input received from a user.

10. (Cancelled)

11. (Currently Amended) The conveyor oven according to ~~claim 4~~ claim 6 wherein the plurality of operating programs are each capable of controlling the ~~indexed movement~~ repeated moving and stopping of the conveyor.

12. (Currently Amended) The conveyor oven according to claim 1 comprising a heating element used to heat the food item in the heating chamber, the heating element being capable of being heated to an operating temperature ~~within a time period on the order of~~ in no more than ten seconds.

13. (Currently Amended) The conveyor oven according to claim 1 comprising an upper heating element positioned ~~above~~ in the heating chamber above the conveyor and a lower heating element positioned ~~below~~ in the heating chamber below the conveyor.

14. (Currently Amended) The conveyor oven according to claim 13 wherein ~~the~~ an electronic control unit is used to control at least one of the time that ~~of~~ the upper and lower

heating elements are activated or the power level of each of the upper and lower heating elements.

15. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated;
a conveyor used to move the food item to a stationary position ~~adjacent to or~~ where at least a portion of the food item is positioned in the heating chamber;
a motor which is used to drive the conveyor; and
a heating element ~~used~~ positioned to heat the food item in the heating chamber, the heating element being capable of being heated to an operating temperature ~~within a time period on the order of~~ in no more than ten seconds.

16. (Original) The conveyor oven according to claim 15 wherein the conveyor comprises a conveyor belt.

17. (Original) The conveyor oven according to claim 15 wherein the food item is in the stationary position for a time that is selectively adjustable by a user.

18. (Currently Amended) The conveyor oven according to claim 17 wherein the heat output of the ~~heat~~ heating element is controlled based on input received from a user.

19. (Previously Presented) The conveyor oven according to claim 15 comprising an electronic control unit including a plurality of operating programs for heating a corresponding plurality of food items.

20. (Cancelled)

21. (Currently Amended) The conveyor oven according to claim 15 comprising a staging area where the food item is received ~~by~~ on the conveyor and a receiving area where the food item is ~~received~~ transported to after the food item has been heated in the heating chamber, wherein the conveyor moves the food item from the staging area to the stationary position in the heating

chamber to heat the food item and moves the food item from the stationary position to the receiving area after the food item has been heated.

22. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated; and
a conveyor belt which moves the food item through the heating chamber, the conveyor belt being configured to stop while the food item is being heated; ~~and~~
~~an electronic control unit including a plurality of operating programs for heating a corresponding plurality of food items.~~
wherein the conveyor belt travels along an endless path where a portion of the endless path is at least substantially S-shaped.
23. (Original) The conveyor oven according to claim 22 wherein the conveyor belt is repeatedly moved and stopped while the food item is being heated.
24. (Currently Amended) The conveyor oven according to claim 22 wherein ~~the~~ movement of the conveyor belt is controlled based on input received from a user.
25. (Original) The conveyor oven according to claim 22 comprising a heating element positioned in the heating chamber, the heat output of the heating element being controlled based on input received from a user.
26. (Original) The conveyor oven according to claim 22 wherein the time that the conveyor belt is stopped is adjustable by a user.
27. (Cancelled)
28. (Currently Amended) The conveyor oven according to claim 22 comprising a heating element ~~used~~ positioned to heat the food item in the heating chamber, the heating element being capable of being heated to an operating temperature ~~within a time period on the order of~~ in no more than 10 seconds.

29. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated;
an endless conveying member which moves the food item through the heating chamber,
the endless conveying member being configured to move the food item using indexed
movement; and
an electronic control unit including a plurality of operating programs for heating a
corresponding plurality of food items.
30. (Currently Amended) The conveyor oven according to claim 29 wherein the indexed
movement of the ~~conveyor~~ endless conveying member is provided by activating and deactivating
a motor which is used to drive the ~~conveyor~~ endless conveying member.
31. (Currently Amended) The conveyor oven according to claim 29 wherein the movement
of the ~~conveyor~~ endless conveying member is controlled based on input received from a user.
32. (Cancelled)
33. (Currently Amended) The conveyor oven according to claim 29 comprising a heating
element used to heat the food item in the heating chamber, the heating element being capable of
being heated to an operating temperature ~~within a time period on the order of~~ in no more than ten
seconds.
34. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated;
a conveyor which moves the food item through the heating chamber, the conveyor being
selectively adjustable between a continuous movement orientation and an indexed movement
orientation; and
~~an electronic control unit including a plurality of operating programs for heating a~~
~~corresponding plurality of food items.~~
a receiving tray which receives the food item from the conveyor.

35. (Original) The conveyor oven according to claim 34 wherein the conveyor comprises a conveyor belt.

36. (Currently Amended) The conveyor oven according to claim 34 wherein ~~the indexed movement of the conveyor includes repeatedly starting~~ starts and ~~stopping the movement of the conveyor stops~~ as it moves the food item through the heating chamber in the indexed movement orientation.

37. (Original) The conveyor oven according to claim 34 wherein the speed of the conveyor in the continuous movement orientation is adjustable.

38. (Original) The conveyor oven according to claim 34 comprising a heating element positioned in the heating chamber, the heat output of the heating element being adjustable.

39. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated; and
a conveyor which moves the food item through the heating chamber;
~~wherein the heating chamber includes~~ a rapidly-heating resistive ribbon heating element ~~which is positioned above the conveyor in the heating chamber, the heating element being capable of being cycled between a heating orientation when where the heating element is used to heat the food item is received in the heating chamber and a standby orientation when where the heating chamber is not being used to heat the food item; and item.~~
~~wherein the heating element is capable of being heated to an operating temperature within a time period on the order of seconds.~~

40. (Cancelled)

41. (Original) The conveyor oven according to claim 39 wherein the heating element provides radiant energy directly to the food item.

42. (Original) The conveyor oven according to claim 41 comprising a glass member that allows transmission of the radiant energy from the heating element to the food item.

43. (Currently Amended) The conveyor oven according to claim 39 wherein the ~~heating element is a resistive ribbon heating element~~ conveyor repeatedly moves and stops the food item as it passes through the heating chamber.
44. (Original) The conveyor oven according to claim 39 wherein the conveyor moves the food item using indexed movement.
45. (Currently Amended) A conveyor oven comprising:
a heating chamber configured to receive a food item to be heated; and
a conveyor which moves the food item through the heating chamber;
~~wherein the heating chamber includes a rapidly-heating heating element to provide substantially on-demand use of the heating chamber to heat the food item~~ positioned to heat the food item in the heating chamber, the heating element being capable of being heated to an operating temperature in no more than ten seconds.
46. (Cancelled)
47. (Original) The conveyor oven according to claim 45 wherein the heating element provides radiant energy directly to the food item.
48. (Original) The conveyor oven according to claim 47 comprising a glass member that allows transmission of the radiant energy from the heating element to the food item.
49. (Original) The conveyor oven according to claim 45 wherein the heating element is a resistive ribbon heating element.
50. (Original) The conveyor oven according to claim 45 wherein the conveyor moves the food item using indexed movement.
51. (Currently Amended) A method for heating a multiple food item items comprising:
placing ~~the~~ a first food item on a conveyor belt of a conveyor oven;

~~receiving input~~ selecting ~~an~~ a first operating program for heating the first food item from a plurality of operating programs for heating a corresponding plurality of food items, the plurality of operating programs being stored in an electronic control unit of the conveyor oven;

moving the first food item ~~into~~ to a stationary position in a heating chamber of the conveyor oven using the conveyor belt;

~~stopping the conveyor belt while the food item is being heated in the heating chamber;~~
and

selecting a second operating program for heating a second food item from the plurality of operating programs, the second operating program being selected while the first food item is in the stationary position in the heating chamber; and

moving the first food item away from the heating chamber once the first food item has been heated.

52. (Currently Amended) The method ~~for heating a food item~~ according to claim 51 comprising ~~stopping the conveyor belt~~ the first food item in the stationary position for a period of time that is adjustable by a user.

53. (Currently Amended) The method for heating a food item according to claim 51 comprising ~~performing the following steps while the conveyor belt is stopped and the food item is being heated in the heating chamber~~ placing ~~another~~ the second food item on the conveyor belt of the conveyor oven; and oven.

~~receiving input selecting another program for heating the another food item from the plurality of operating programs.~~

54. (New) The conveyor oven according to claim 22 comprising an electronic control unit including a plurality of operating programs for heating a corresponding plurality of food items.

55. (New) The conveyor oven according to claim 22 wherein the S-shaped portion is in the area where the conveyor belt is driven by a motor.

56. (New) The conveyor oven according to claim 34 comprising an electronic control unit including a plurality of operating programs for heating a corresponding plurality of food items.

57. (New) The conveyor oven according to claim 34 wherein the receiving tray moves between a first position where the receiving tray is at least substantially horizontal and is positioned to receive the food item from the conveyor and a second position where the receiving tray is at least substantially vertical.

58. (New) The conveyor oven according to claim 39 wherein the heating element is capable of being heated to an operating temperature in no more than ten seconds.